

360°  EAST
at Montauk Downs



Banquet menu

Cocktail Hour

Elaborate Cold Display To Include

Chilled Farm Fresh Vegetable Crudité

A Vibrant Display of Locally Sourced Produce with Green Goddess Dipping Sauce

Local and Imported Artisanal Cheese Board

Artistically Displayed Selection of Handpicked Domestic and Fine Imported Cheeses,
Farm Fresh Chutneys and Marmalades

Seasonal Fresh Fruit Presentation

Chef's Selection of Seasonal Farm Fresh Fruit

Artisanal Selection of Fresh Baked Breads

Antipasto Station

Italian Olives, Charcuterie Board, Artichoke Hearts, Roasted Peppers,
Marinated Mushrooms, Mozzarella and
Sun-dried Tomatoes, Italian Bean Salad, Stuffed Grape Leaves

Cocktail Service

Throughout your affair, we will provide unlimited Top Shelf Liquors, including Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewars White Label Scotch, Seagrams-7, Jack Daniels, Southern Comfort, Captain Morgan Rum, Malibu Coconut Rum, and Cuervo Tequila. Chilled Champagne, Draft Beers, Non-Alcoholic Beer, Chardonnay, Merlot, White Zinfandel and Pinot Grigio Wine, Soft Drinks and Juices. Special Requests and Upgraded Liquors are Available.

Our professional Bartenders are trained to serve responsibly. (This includes a "No Shot" Policy)

Additional Beer Selections \$3.00 per person, per beer

Champagne Toast

(Select Eight)

Cold Passed Hors d'oeuvres

Asparagus Wrapped in Prosciutto, Balsamic Drizzle
Heirloom Tomato Gazpacho Shooter
Mini Lobster Rolls
Watermelon and Goat Cheese Cubes with
Sea Salt and Extra Virgin Olive Oil
Olive Tapenade Crostini
Scallop Ceviche Tasting Spoon
Santa Fe Chicken Salsa in Black Bean Cup
Italian Caprese Skewer

Poached Shrimp, Lime Cilantro Aioli
Tomato and Mozzarella Bruschetta
Smoked Salmon Blini, Sour Cream and Scallion
Miniature Shrimp Cocktail, Cocktail Sauce
Beef Rouladen
Goat Cheese Crostini with Fig Tapenade
Smoked Salmon Mousse in Pastry Spoon
Cold Seared Tuna with Sushi Rice
Nocellini Wrapped in Salami

Hot Passed Hors d'oeuvres

Asparagus Quiche
Leek and Ginger Tartlet
Wild Mushroom Quiche
Little Neck Clams Casino
Zucchini Fritters, Harissa Sauce
Chickpea Fries, Espelette Scented Mayonnaise
Crab Cakes with Cilantro Sauce
Crab Cakes with Wasabi Mayonnaise
Scallops Wrapped in Applewood Smoked Bacon
Chicken Meatballs, Pomodoro Sauce
Gorgonzola and Bacon stuffed Potatoes
Potstickers, Plum Dipping Sauce
Vegetable Samosas
Whole Shrimp Wrapped Wonton
Petite Black Angus Burger,
Sriracha Ketchup, Caramelized Onions
Mini Waffle and Chicken with Bourbon Maple Drizzle
Seared Filet Mignon Satay
Miniature Margherita Pizza
Miniature White Pizza with Spinach and Artichoke
Tenderloin of Beef on Brioche, Fresh Mozzarella
Mini Asiago Grilled Cheese Sandwiches

Spring Rolls, Duck Sauce
Miniature Potato Pancakes, Apple Chutney
Fried Oysters with Aioli Dipping Sauce
Braised Short Rib over Mashed Potato
in Tasting Spoon
Mini Pulled Pork and Pepper Jack Sliders
Coconut Shrimp-Mango Chutney
Chicken Sate, Sesame Dipping Sauce
Country Style Stuffed Mushrooms
Chesapeake Crab Cakes, Rémoulade Sauce
Long Island Baked Clams-Parmesan Dust
Spinach and Artichoke Crisp
Yukon Gold Stuffed Potato with
Cheddar Cheese, Bacon, Sour Cream
Mini Beef Wellington
Franks en Croute
*Baby Lamb Chops, Red Wine Sauce (\$6 pp)
Asparagus and Fontina Phyllo
Risotto Cakes-Sun-Dried Tomato Tapenade
Lobster Bisque Shooter

Banquet Sit Down Dinner Menu

Combo Appetizer

Try these single courses in lieu of both salad and appetizer

(Select One)

Beefsteak Tomato and Buffalo Mozzarella over Field Greens, Prosciutto Skewer, Balsamic Drizzle

Romaine, Pear and "Watercress Salad, Caramelized Pecans, Blue Cheese, Sherry Vinaigrette

Chilled Pernod Seared Scallops over Arugula Salad, Meyer Lemon Vinaigrette

Asian Chicken Salad, Dried Cherries, Mandarin Oranges, Scallions, Sesame Seeds, Ginger Orange Dressing

Bourbon Glazed Short Rib Risotto, Creamy Parmesan

Harvest Salad, Field Greens, Grapes, Celery, Apples, Golden Raisins, Walnuts, Fried Goat Cheese, Apple Cider Vinaigrette

Yellow and Red Beet Salad, Pistachios, Feta Cheese, Baby Greens, Pomegranate Vinaigrette

Grilled Shrimp, Fingerling Potatoes, Asparagus, Pancetta, Red Cabbage, Sherry Vinaigrette

Mesclun Greens, Baby Corn, Seafood Cake, Roasted Shallot Vinaigrette

Quiche Lorraine, Baby Greens

Asian Chicken Salad, Shiitake Mushrooms, Sesame Vinaigrette

Pesto Shrimp, Italian Baby Greens, Roasted Tomatoes & Toasted Pine Nuts

Twelve Vegetable Chopped Salad

Two Course Appetizer

Additional \$3 pp for both salad and hot appetizer

First Course

(Select One)

Caesar Salad, Parmesan Reggiano, Garlic Croutons

Field Greens, Pickled Red Onion, Gorgonzola, White Balsamic Vinaigrette

Rocket Arugula Salad, Chopped Tomatoes, Shaved Pecorino Romano, Meyer Lemon Vinaigrette

Romaine, Pear and "Watercress Salad, Caramelized Pecans, Blue Cheese, Sherry Vinaigrette (\$2 pp)

Second Course

(Select One)

Baked Long Island Stuffed Clams

Portobello Tower, Roasted Red Pepper, Fresh Mozzarella, Aged Balsamic

Seasonal Melon, Imported Prosciutto di Parma, Toasted Pignoli Nuts

Tortellini, Arugula, Oven Roasted Tomatoes

Grilled Vegetable Tartlet, Goat Cheese

Dinner Entrees

(Select Two)

Beef/Pork/Lamb

Filet Mignon - Gorgonzola Crust, Cabernet Sauvignon Sauce
Chateaubriand - Five Peppercorn Sauce
New York Strip Steak with Cipollini Onions, 1890 Steak Sauce
Veal Chop - Honey Roasted Shallots (\$8 pp)
Braised Boneless Short Rib - Grilled Polenta
Braised Short Rib, Port Wine Reduction, Garlic Mashed Potatoes
'Roast Prime Rib of Beef, Au Jus, Horseradish Crème Fraîche
Roasted Loin of Pork with Sweet Potato Purée and a Apple Demi
Dijon Glazed Pork Chop, Sweet Potato Purée, Apple and Walnut Compote
'Double Cut Lamb Chops, Mint Coulis, Vegetable Pilaf
Double Cut Lamb Chops with Vegetable Couscous

Seafood

Seafood Risotto - Shrimp, Clams & Scallops, Saffron Risotto
Vegetable Stuffed Salmon - Stuffed with Julienne Vegetables, Beurre Rouge Sauce
Pan Roasted Mahi Mahi with Papaya Ginger Broth over Jasmine Rice
Pan Roasted Mahi Mahi with Fruit Salsa, Grilled Banana
Herb Crusted Baked Salmon - Beurre Rouge Sauce
Pesto Parmesan Jumbo Shrimp - Saffron Risotto, 12 Year Aged Balsamic Vinegar
Herb Crusted St. Peter's Fish - Tilapia, Roasted Lemon Wine Sauce
Pesto Grilled Shrimp, Montauk Lobster Risotto Roasted Pepper Coulis
Wasabi Glazed Swordfish, Jasmine Rice, Citrus Soy Sauce, Sweet Soy Drizzle
Crabmeat Crusted Flounder, Smoked Gouda, Roasted Tomato Coulis
Shrimp Wrapped in Prosciutto, Scampi Sauce
Sweet Garlic Prawns, Herbed Couscous, and Pistou
Herb Crusted Salmon, Beurre Rouge, Dill Hollandaise or Lemon Glaze
Bourbon Maple Glazed Salmon with Spinach, Arugula, and Crisp Apple Salad, Cider Mustard Vinaigrette
'Sesame Seared Tuna, Wasabi Ponzu
Herb Crusted Striped Bass, Grilled Pineapple
Pan Roasted Cod, Pine Nut Pesto, Tomato Fondue
Montauk Lobster Bake, Steamers, PEI Mussels, Corn on the Cob, New Potatoes, Fresh Montauk Lobster (\$15 pp)

Poultry

Roasted Farm Raised Chicken Breast with Tarragon Sauce
Chicken Wellington, Boneless Chicken, Mushroom Duxelle in Puff Pastry
Chicken Mediterranean, Boneless Chicken, Spinach and Feta Stuffing in Puff Pastry
Chicken Paillard with Medley of Roasted Tomatoes
Chicken Rouladen, Boneless Chicken, Spinach, Goat Cheese, Roasted Red Pepper Coulis
Roasted Free Range Chicken, Basted with Honey and Tarragon
Porcini Crusted Chicken - Wild Mushrooms Sauce
*Crispy Long Island Duck with a Herb Potato Purée, Baby Bok Choy, and Orange/Apricot Sauce

Vegetarian

Roasted Vegetable Tower over Toasted Quinoa
Whole Wheat Pasta Primavera
Vegetable Bouche, Roasted Root Vegetables in Pastry Blossom Atop Mashed Potatoes
Vegetable Lasagna

ALL DINNERS ACCOMPANIED BY FARM TO TABLE POTATOES AND SEASONAL VEGETABLES
ARTISAN SELECTION OF ROLLS AND FRESH CHURNED BUTTER

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Dessert

Wedding Cake

We will supply a custom-designed wedding cake
by Rolling Pin Bakery

Viennese Pastry Platters

(Served at Each Table)

Freshly Baked Cookies and Mini French and Italian Pastries

Table Side Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

ALSO INCLUDED IN OUR WEDDING PACKAGE

A personal Maitre'd and Captain will ensure that every detail of your special day is perfect

Exclusive use of our bridal suite for you and your bridal party
(Available 2 hours prior to your ceremony*)

*If you wish earlier access please contact Douglas Sheehan 4 to 6 weeks prior to your event.
There is an additional charge of \$150 for the first hour and \$50 for every additional hour.

A Wedding Coordinator to help plan your reception

Directional maps for your wedding invitations

Choice of white or ivory linens

Blank place cards for all your guests

3 Votive Candles for your Round Tables and 4 for your Oval Table

360° EAST

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